

EASY BACON AND EGG SLICE



 Serves 6

 Prep Time 15 minutes

 Cook Time 30 minutes



INGREDIENTS

- 2 sheets ready rolled savory short pastry
- ½ cup **Wattie's Tomato Sauce 50% Less Sugar**
- 6 rashers streaky bacon
- 6 eggs

METHOD

1. Preheat the oven to 200°C. Re-roll the pastry and line the base and sides of a Swiss roll tray (approx 22cm x 30cm or to suit), allowing the pastry to come over the sides. Prick the base of the pastry with a fork. Refrigerate for 10 minutes.
2. Bake the pastry base for 8 minutes. Remove from the oven and allow the pastry to cool. Reduce the oven temperature to 180°C.
3. Spread **Wattie's Tomato Sauce 50% Less Sugar** over the cooked pastry base. Lay the

streaky bacon over the sauce. Break the eggs into the pastry case and break the yolks gently with a fork. Season with freshly ground black pepper. Bake for 20-25 minutes, until the eggs are set and pastry golden. Slice and serve warm.